

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Yes 疑 No

U	

O Farmer's Market Food Unit Chili's Grill # 491 Permanent O Mobile Establishment Name Type of Establishment 755 Nw Broad St. O Temporary O Seasonal Address Murfreesboro Time in 11:40; AM\_ AM / PM Time out 12:10; PM\_ City 09/09/2022 Establishment # 605106035 Embargoed 0 Inspection Date ∰ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 206

Follow-up Required

О3

#### RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN+in compliance OUT+not in compliance NA+not applicable NO+not observed								
					Compliance Status	COS	R	WT
	IN OUT NA NO Supervision							
1	Person in charge present, demonstrates knowledge, and performs duties					0	0	5
	IN	OUT	NA	NO	Employee Health			
2	TXC	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN OUT NA NO Preventing Contamination by Hands							
6	凝	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	1
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	ľ
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	×		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	ů
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT		-	_	_
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	_ 1
	OUT	Food Temperature Control		_	_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	文	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
OUT Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	麗	Insects, rodents, and animals not present	0	0	2
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
	10		0	0	1
43	0				

pect	OH)	R-repeat (violation of the same code provision		-	140
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	凝	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_
49	黨	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	O Garbage/refuse properly disposed; facilities maintained		0	
53	3%	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	,
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h in (10) days of the date of the

09/09/2022

09/09/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6158987889 Please call ( to sign-up for a class.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name:	Chili's Grill # 491					
Establishment Number	<b>605106035</b>					

ı	NSPA Survey – To be completed if #57 is "No"	
	Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
	Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
	"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
	Garage type doors in non-enclosed areas are not completely open.	
	Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
	Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
	Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)						

Equipment Temperature							
Description	Temperature ( Fahrenheit)						

Food Temperature								
Description	State of Food	Temperature ( Fahrenheit)						
Chicken wings cooling	Cooling							
Meat balls yesterday	Cooling	39						

Observed Violations
Total # 8 Repeated # 0
Repeated # ()
33:
36: 37:
37:
42:
45 <sup>.</sup>
45: 47:
49:
53:

<sup>&</sup>quot;See page at the end of this document for any violations that could not be displayed in this space.

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Inform	ation		
Establishment Name: C	chili's Grill # 491		
Establishment Number:	605106035		

Comments/Other Observations
1: All priority are corrected 2: 3: 4: 5: 6: Hand washing observed 7: 8: ((IN): All handsinks are properly equipped and conveniently located for food employee use. 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: Good cooling times and temps 19: 20: 21: 22: 23: 24: 25: 26: All spray bottles are labled and stored correctly 27: 58:
3: 4: 5·
6: Hand washing observed 7:
8: (IN): All handsinks are properly equipped and conveniently located for food employee use. 9:
10: 11: 12 <sup>.</sup>
13: 14:
15: 16:
18: Good cooling times and temps 19:
20: 21:
22: 23: 24:
25: 26: All spray bottles are labled and stored correctly
27: 57: 58 <sup>-</sup>
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# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Number: 605106035	Establishment Information	
Comments/Other Observations (cont'd)  Additional Comments (cont'd)	Establishment Name: Chili's Grill # 491	
Additional Comments (cont'd)	Establishment Number: 605106035	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (contid)	
See last page for additional comments.		
	See last page for additional comments.	

1		
Source:		
Additional Comments		
Delivered the second notice letter. Inspection report not posted letter and the nonsmokers protection letter. Inspection report is still not posted		